

Six Sigma[®]

Ranch, Vineyards & Winery

2005 CABERNET SAUVIGNON LAKE COUNTY

Winemaker Tasting Notes

A complex wine with aromas of cassis and blackberry with a trace of minerality that leads to a lush, powerful entry. Broad, dense tannins frame ripe flavors of wild berries drawing a velvety mouthfeel into a long finish of cocoa and espresso roast. Enjoyable now, this wine will continue to improve for many years to come.

Vineyard

This wine was produced from grapes grown in Six Sigma Vineyards. The grapes were handpicked in early October through early November 2005 and gently carried to the winery in custom-made 35 lb picking bins.

Winemaking

The grapes were destemmed and hand-sorted on state-of-the-art sorting tables. The berries were gently crushed prior to cold-soaking for five days at 37°F. The must fermented in temperature-controlled five-ton fermenters for 15 days with pump-overs twice a day. Following the alcoholic fermentation and a 3-week extended maceration, the wine aged in 100% new French oak barrels for 18 months. Malolactic fermentation took place in the barrels. The wine was neither fined nor filtered prior to bottling.

Wine and Food Pairing

A classic pairing with lamb, duck and beef as well as grilled vegetables and aged cheeses. A distinctly fun pairing with chocolate mousse.

Technical notes

Release Date:	October 2007
Blend:	89% Cabernet Sauvignon, 11% Cabernet Franc
Appellation:	100% Lake County
Ageing:	18 months in new French oak
Alcohol:	13.8%
TA (g/100ml):	0.61
pH:	3.9
Production:	362 cases

